KUALITAS BIHUN DARI KOMPOSIT
TEPUNG TALAS SAFIRA (*Colocasia esculenta var. Antiquorum*) YANG DIBUAT DENGAN METODE KEMPA DAN PATI AREN (*Arenga pinnata* Merr.)

INTISARI

Talas safira (*Colocasia esculenta var Antiquorum*) adalah talas yang mulai berkembang di Indonesia dan mempunyai nilai ekonomi yang tinggi. Talas safira dapat dimanfaatkan sebagai bahan baku pembuatan bihun melalui proses penepungan terlebih dahulu. Tepung talas safira harus dicampur dengan bahan lainnya yang sudah diketahui potensinya untuk pembuatan bihun. Salah satu bahan yang digunakan adalah pati aren. Pati aren mempunyai kandungan amilosa yang tinggi dan tinggi populasinya di Indonesia Penelitian ini bertujuan untuk mengetahui pengaruh substitusi tepung talas safira pada pembuatan bihun pati aren terhadap kualitas bihun yang dihasilkan seperti kenampakan, sifat pemasakan, sifat tekstural, dan sifat sensoris. Penelitian ini dibagi menjadi empat tahap yaitu, karakterisasi sifat kimia dan sifat fungsional bahan baku, pembuatan bihun, karakterisasi bihun yang dihasilkan dan uji sensoris bihun. Karakterisasi sifat kimia dan fungsional bahan baku yang dilakukan adalah analisis proksimat, kadar amilosa, kadar pati, *swelling power,* dan kelarutan. Bihun yang dibuat berdasarkan variasi rasio tepung talas safira:pati aren yaitu 100:0, 75:25, 50:50, 25:75, dan 0:100. Bihun yang dihasilkan lalu dianalisis sifat fisikokimia, pemasakan, tekstural dan sensoris.

Hasil penelitian menunjukkan bahwa substitusi tepung talas safira pada bihun pati aren mempengaruhi kuat patah, warna, waktu pemasakan, kehilangan padatan akibat pemasakan, *swelling index*, rasio pengembangan, kelengketan, *tensile strengt,*dan elongasi. Bihun komposit yang memiliki karakteristik mendekati produk komersial adalah bihun komposit tepung talas safira:pati aren (25:75) dan (0:100). Produk bihun komposit yang paling disukai panelis berdasarkan uji sensoris adalah bihun komposit tepung talas safira:pati aren (25:75) dan (0:100).

Kata kunci: Kualitas Bihun, Pati Aren, Sensoris, Tepung Talas Safira.

QUALITY CHARACTERISTICS OF STARCH NOODLES FROM COMPOSITE SAPPHIRA TARO FLOUR (*Colocasia esculenta var Antiquorum*) MADE BY THE PRESS METHOD AND ARENGA STARCH (*Arenga pinnata Merr.*)

ABSTRACT

Sapphira taro (*Colocasia esculenta var Antiquorum*) is a taro that grow in Indonesia and have a high economic value. Sapphira taro can be utilized as a raw material for the manufacture of noodle, through the milling process. Sapphira taro flour should be mixed with the other materials which is already known for its potential. Arenga starch is being used for another material in this research. Arenga starch is known has high amylose content and its population is high in Indonesia. This research was purposed to investigate the effect of sapphira taro flour substitution on the arenga starch noodle qualities which is included appearance, cooking properties, textural properties, and sensory properties. This research divided into four stages, that are chemical and functional characterization of raw materials, starch noodle production, characterization of starch noodle qualities, and hedonic test of noodle. Chemical and functional characterization of raw material is included on proximate analysis, amylose and total starch analysis, swelling power, and solubility of sapphira taro flour. Starch noodle was made with five variation of ratio of sapphira taro flour:arenga starch (100:0, 75:25, 50:50, 25:75, 0:100). The characterization of starch noodles qualities are included on physicochemical properties, cooking properties, textural properties, and sensory properties.

The results show us that sapphira taro flour substitution affects starch noodle qualities such as brittleness, color, cooking time, cooking loss, swelling index, expantion ratio, stickiness, tensile strength and elongation. Composite starch noodles that have characteristic nearest to the commercial products are the mixture of sapphira taro flour:arenga starch (25:75) and (100:0). Composite starch noodle from the mixture of sapphira taro flour:arenga starch (75:25) and (0:100) is the most favored product by panelist.

Keyword : Starch Noodle Quality, Arenga, Sensory, Sapphira Taro Flour